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Tested Recipes

(In this column each week will be found a number of Tested Recipes. By clipping these and pasting in a note book, a complete book of tried recipes may be gathered. We will be glad to print any favorite recipes of our readers.—Ed.)

Rice Muffins

Sift half a pound of flour into a bowl with three teaspoonfuls of baking powder and a heaping teaspoonful of salt. Rub a tablespoonful of butter into the flour with the tips of the fingers and moisten it with a cupful of milk. When it is smooth add a heaped cupful of cooked rice and beat it well together with two eggs. Mix and divide the dough and put it into well-buttered muffin tins. Bake in a hot oven and serve as soon as cooked. These are excellent for breakfast. Ex.

Chartreuse of Jelly

Cut out the center of a round sponge cake, leaving the sides and bottom thick enough to hold a quart of jelly. Prepare any desired flavor of jelly with nuts and set aside until it begins to thicken, then pour it into the cake shell and allow it to harden. When ready to serve, heap sweetened whipped cream over the top and serve it as pie cut in wedge-shape pieces. Mrs. M.

Proper Way to Cook Duck

Remove all fat from the inside of the duck or goose. You know that there are layers of fat near the tail. Then stuff and prepare as you would a chicken. When ready for the oven with a sharp fork prick through the skin all over the bird and when roasting the fat under the skin will ooze out and you will have a bird free from grease. Before thickening the gravy turn off all the grease from the water in the dripping pan. Selected

Sardine Sandwiches

Carefully extract the bones from a half dozen sardines, and drain off the surplus oil, pound them with one hard-boiled egg until a smooth paste is formed; add one teaspoonful of melted butter, three drops of vinegar and a dash of red pepper. Spread on thin slices of buttered bread. Selected

Spanish Rice

One quart boiling water; one teaspoon salt; one cup rice; six or eight slices salt pork in cubes; one onion; one can tomatoes; one or two chili peppers. (Chili powder may be used in place of the peppers.) Brown the salt pork and onion together and add to rice. When

the rice is half cooked add tomatoes and chili and cook in double boiler until ready to serve. Mrs. D. S.

Rice With Apricots

Cook two tablespoonfuls of well-washed rice in a pint of milk, one inch of stick cinnamon, in a double boiler. When the milk is absorbed add one cupful more, take out the cinnamon, add two tablespoonfuls of sugar a tablespoonful of gelatin which has been soaked in water. Stir in a half cupful of cream that has been whipped until thick and turn into a border mold. Set away until firm, then turn out on a platter and fill the center with canned apricots. Serve with the sirup of the apricots, boiled until thick. Raisins or most any kind of fruit may be served in place of the apricots. Mrs. M.

Pot Roast

Take a piece of beef as large as required, from two and one-half to six pounds; melt a little chopped suet or butter in your spider, cook a minced onion in this until brown, taking care to not scorch it, put in the meat, sear on both sides, add one cup of water, cover closely and let cook slowly for several hours, or until the meat is tender, keeping only enough water in the spider to prevent burning. If a large piece of meat is cooked at a time a covered kettle or bean-pot may be used. When nearly done add two or three bay-leaves, if you like the flavor. Season with salt and pepper, and make a thickened gravy with the water in the pan. The cheaper cuts of meat may be used for this, and such a roast serves for at least three good meals. Selected.

Rochester Jelly Cake

One and a half cupfuls sugar, one-half cupful milk with one-half teaspoonful soda dissolved in it, two heaping teaspoonfuls flour with one teaspoonful cream of tartar, salt and flavor. Put half this mixture in shallow pan to bake and to remainder add one tablespoonful molasses, one-half cupful raisins or currants, a little cinnamon, clove and allspice and a generous tablespoonful of flour. Bake in pan same size as used for the light part. Spread jelly between the layers of cake while hot. Selected

Smiles

Mrs. Hicks—Have you ever tried shopping by mail?

Mrs. Wicks—My dear, one cannot shop that way; one can only buy things by mail.

Suitor—Mr. Simpkins I have courted your daughter 15 years.

Mr. S. Well, what do you want?

Suitor—To marry her.

Mr. S.—Well, I'll be darned! I thought you wanted a pension or something.

Bill—And did Lulu cry for help when you tried to kiss her?

Jill—Certainly not. Why should she want help? I didn't try to run away.

"Did you see the other day in the papers where a party lunched on a battleship?"

"That was something of a hard diet. They must have needed considerable iron in their system."

Mr. Bryan ought to have kept warm this winter. he got so many warm wraps from all sides.

Mrs. Exe—Has your husband's love grown cold?

Mrs. Wye—Oh, no, no; he loves himself just as much now as he did when we were married ten years ago.

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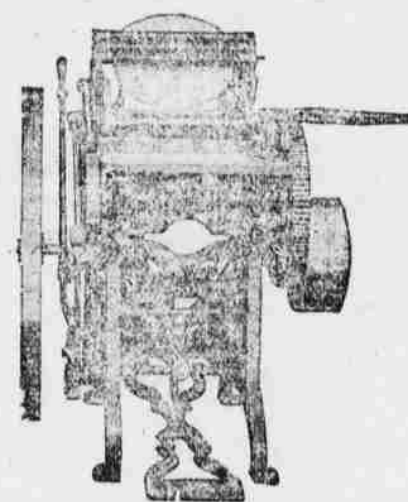
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